

# LOVE STORY

*A stylish sparkling,  
with classic  
characteristics of apple  
and crusty bread.  
This expression of  
Soave truly tells  
of Sartori's love  
of Verona.*



## LOVESTORY SOAVE SPUMANTE DOC

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

### SOIL

Calcareous alluvial

### PRODUCTION TECHNIQUE

After the first fermentation, of which 30% is in wood, the cuvee is prepared and the second fermentation takes place. This stage takes over three months at a controlled temperature of 60° F in order to obtain a fine and persistent perlage. A short bottle aging will complete the process and the wine is ready to be enjoyed.

### BOUQUET

Complex aromas of ripe apples, bread crust and a touch of vanilla.

### TASTE

Flavors of apples with fine, persistent bubbles.

### FOOD PAIRING

Perfect as an aperitif and as accompaniment to light dishes, especially fish.

### ORIGIN

Vineyards within the Soave DOC in the Colognola ai Colli Area, Italy

### VARIETIES

100% Garganega

### ANALYSIS

Alcohol	11 % Vol
Total Acidity	5.5 g/l
Residual Sugar	10.5 g/l

### SIZE(S)

750ml 0 80516 26834 7

### PACK(S)

750ml 6pk